



410-686-1188
3321 EASTERN BLVD.
MIDDLE RIVER, MD 21220
WWW.BYTHEDOCKS.COM

APPETIZERS

DELICIOUS, STARTERS & SMALL PLATES

ASIAN FRIED BRUSSEL SPROUTS 9.99
Crispy pork, honey, sriracha, soy, garlic and ginger

AHI TUNA SASHIMI 15.99
Blackened rare ahi tuna with spicy cucumber & wasabi dressing

BLUE MOON BEER MUSSELS 15.99
PEI mussels, and andouille sausage sautéed in a spicy beer broth with red onion and roasted cherry tomato

CALAMARI 15.99
Delicate, fresh calamari flash-fried and served with fresh lemon and our house made marinara

CLAMS CASINO (6) 9.99
1/2 dozen top neck clams shucked and stuffed with a medley of onion, peppers and bacon

COCONUT SHRIMP 14.99
A crowd favorite! Jumbo shrimp rolled in fresh coconut, served with tangy marmalade sauce

BAM BAM SHRIMP 12.99
Breaded corkscrew shrimp and tossed in a spicy sauce

CRAB DIP 16.99
Our signature dip of seasoned cream cheese layered with crab meat and topped with melted cheeses, served with toasted sliced baguettes

CRAB BALLS 19.99
Four bite size crab balls made with our Award-winning recipe

YIA YIA’S GREEK STUFFED GRAPE LEAVES 9.99
Grapevine leaves stuffed with beef, rice, herbs and topped with a lemon cream sauce, served with tzatziki sauce

MEDITERRANEAN GRILLED OCTOPUS 17.99
Char-grilled octopus, marinated in herbs, served over a Greek relish

OYSTERS ROCKEFELLER 15.99
Chef’s specialty - 1/2 dozen oysters topped with a three cheese creamy spinach mix and finished with our signature imperial sauce

CRAB PRETZEL 16.99
Soft pretzel smothered with our signature crab dip

CRAB TOAST POINTS 17.99
Seasoned jumbo lump crab meat on toasted French baguette, topped with imperial sauce

STUFFED MUSHROOM CAPS 19.99
Four mushrooms stuffed with our signature jumbo lump crab meat

SWEET POTATO FRIES 7.99
with maple-bacon cream dip

TRUFFLE FRIES 9.99
Truffle, garlic, parmesan, shoe string house cut fries

HOMEMADE ONION RINGS 10.99
Fresh cut sweet yellow onion, breaded and fried crispy, served with homemade ranch and honey mustard

CHIPS & GUACAMOLE 11.99
House baked tortilla chips with fresh guacamole
Add Crab Meat \$5.00

CRABBY NACHOS 16.99
House baked tortilla chips topped with our signature crab dip, pico de gallo & melted cheeses

BUFFALO WINGS 17.99
Jumbo chicken wings cooked to a perfect golden brown and tossed in your choice of sauce: buffalo sauce | BBQ | honey Old Bay | sweet chili | old bay

HOMEMADE CHICKEN TENDERS 10.99
Served with honey mustard dressing

CRAB EGG ROLLS 19.99
Crispy house made egg rolls stuffed with crab meat and served with a spicy mayo.

GOAT CHEESE BRÛLÉE 12.99
Goat cheese, Sun dried tomatoes, roasted garlic & pine nut blend with caramelized sugar crust served with balsamic glazed pita chips

CHOICE OF SIDES

- Apple Sauce • Cole Slaw • Potato Salad • Baked Potato
- Mashed Potatoes • House Cut Fries
- Rice Pilaf • Pickled Beets • Roasted Vegetables
- Creamed Spinach • Vegetable of the Day

ADD PREMIUM SIDES \$\$\$

- Loaded Baked Potato 2 • Grilled Asparagus 3
- House Salad 3 • Caesar Salad 3
- Greek Salad or Greek Village Salad 4

SALADS

~ Our House Made Dressings ~ Made Fresh Daily
Our Famous House Creamy Greek • Our Famous Ranch Bleu Cheese • Italian • Thousand Island

Other Selections Include
French • Raspberry Vinaigrette • Honey Mustard • Pepper Parmesan Oil & Vinegar • Balsamic Vinaigrette • Cucumber Wasabi

Add to any salad
Chicken 6 | Shrimp 10 | Salmon 10 | Authentic Gyro 7

HOUSE SALAD 9.99
Fresh greens, tomato, onion, cucumber, mixed peppers, cheddar jack cheese and croutons

CAESAR SALAD 9.99
Crisp romaine lettuce, Parmesan cheese and croutons tossed in our creamy Caesar dressing

COBB SALAD 12.99
Fresh Mixed Greens with diced avocado, cucumber, tomato, red onion, bacon, sliced hard boiled egg, kalamata olives and cheddar, blue and mozzarella cheeses

GREEK SALAD 13.99
Mixed greens, layered with feta cheese, Kalamata olives, cucumber, red onion, tomato, pepperoncinis, and mixed peppers, served with our Famous House Greek dressing

MEDITERRANEAN QUINOA SALAD 15.99
Red bell peppers, cucumber, red onions, mixed greens, sliced grape tomatoes, garbanzo beans, kalamata olives, crumbled feta cheese with EVOO, fresh herbs and Greek dressing on the side

BOWLEYS QUARTER’S SALAD 24.99
Jumbo shrimp and two of our signature crab balls with mixed greens, fresh strawberries, candied walnuts, dried cranberries, raisins and crumbled feta cheese with a Balsamic vinaigrette

THE NEPTUNE SALAD 20.99
Choice of: Blackened or Grilled salmon and shrimp
Crisp roman lettuce with cucumber, tomato, mixed peppers red onion and hard boiled egg

MEDITERRANEAN CALAMARI VILLAGE SALAD 19.99
Flash fried calamari with tomato, cucumber, red onion, Kalamata olives, mixed peppers and feta cheese tossed in our house made vinaigrette

BOARDWALK CAESAR SALAD 24.99
Fresh Romaine Lettuce with Shrimp, Scallops, Jumbo Lump Crab Meat and Croutons

SEARED AHI TUNA SALAD 19.99
Mixed field greens topped with rare Ahi Tuna, tomato, avocado, red onion, cucumber, mixed peppers, carrot, wonton strips, drizzled with sushi sauce and cucumber wasabi dressing

SOUPS

MADE DAILY WITH THE FINEST AND FRESHEST INGREDIENTS

MARYLAND CRAB C 5.99 | B 8.99
Traditional and Classic! Tomato based with fresh vegetables and crab meat

CREAMY TOMATO C 4.99 | B 7.99
Housemade creamy tomato soup

CREAM OF CRAB C 6.99 | B 9.99
A Baltimore Staple! Creamy and rich with a hint of sherry wine, and lump crab meat

HALF & HALF C 6.99 | B 9.99
A blend of our Maryland crab soup and cream of crab

FRENCH ONION Crock 5.99
Topped with melted mozzarella cheese

HOMEMADE CREAMY TOMATO C 4.99 | B 7.99

OYSTER STEW 8.99
Freshly shucked oysters in a cream stew prepared to order

HAND ON SMOKE & FIRE SANDWICHES

Served with your choice of one: house cut fries, coleslaw or our chunky applesauce

AWARD WINNING CRAB CAKE SANDWICH 26.99
Our signature colossal jumbo lump crab cake, served on a Kaiser roll with lettuce and tomato

SHRIMP SALAD SANDWICH 15.99
Large shrimp, chopped and seasoned, mixed with Old Bay seasoning, celery and mayo

FIRE-GRILLED BURGER 13.99
Hand pattied, 10 oz. USDA choice ground chuck grilled over an open flame to your liking

THE AZTEC BURGER 15.99
Black angus patty with pepper jack cheese, pico de gallo and housemade guacamole

STEAMER & RAW BAR

PRINCE EDWARDS ISLAND MUSSELS 12.99
Fresh PEI mussels sautéed in a garlic creamy white wine sauce or marinara diablo style

SHRIMP COCKTAIL 12.99
5 jumbo shrimp, steamed and peeled, served with house made cocktail sauce

STEAMED SHRIMP
Maryland style with Old Bay and onions
Jumbo 1/2 lb 16.99 • 1lb 25.99

TOP NECK CLAMS 9.99
1/2 dozen raw

BY THE DOCKS OYSTERS
Ask for our daily selection! Served mignonette and cocktail sauces

OYSTER SHOOTERS
Beer 5 • Vodka 6 • Bloody 7

SEAFOOD ENTREES

Entrees are complete with two sides of your choice

BY THE DOCKS AWARD WINNING COLOSSAL CRAB CAKES
Single 29.99 • Double 51.99
Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried

CRAB IMPERIAL 34.99
14 oz. masterpiece of luscious lumps of crab meat topped with our signature imperial glaze

STUFFED SHRIMP 34.99
Three jumbo shrimp butter-fried, seasoned and stuffed with our signature jumbo lump crab meat

FRIED SHRIMP 22.99
Six jumbo shrimp freshly breaded and fried golden brown, served with our housemade cocktail sauce

SEA SCALLOPS 30.99
Large deep diver scallops broiled in a delicious lemon butter sauce or fried golden brown

FRIED JUMBO OYSTERS 20.99
Hand-breaded and fried local oysters

STUFFED OYSTERS 34.99
Three oysters on the half shell stuffed with our signature crab imperial

STUFFED LOBSTER TAIL 49.99
9 Oz. cold water lobster tail broiled to perfection and piled high with our signature jumbo lump crab meat

LOBSTER TAIL 31.99
9 Oz. cold water lobster tail broiled to perfection, served with drawn butter and lemon

TACOS

Served with house baked tortilla chips, served with salsa on the side

COCONUT SHRIMP TACOS 18.99
Corn tortillas, Coconut shrimp, Mango salsa & Guacamole

CRABBY TACOS 19.99
Corn tortillas, Our signature fried crab balls, Creamy crab dip, & Fresh pico de gallo

BLACKENED COD TACOS 17.99
Corn tortillas, Blackened Cod, Roasted corn & black bean salsa, Guacamole, & Pico de gallo

BLACKENED CHICKEN CAESAR TACOS 16.99
Corn tortillas, blackened chicken, chopped romaine, parmesan cheese tossed in homemade Caesar dressing

TRADITIONAL HOT OPEN-FACE SANDWICH 15.99
Your choice of oven-roasted beef or turkey, served with house cut fries or mashed potatoes all smothered in gravy on white bread

BALTIMORE CHICKEN SANDWICH 17.99
Breaded chicken breast, smothered with our signature crab dip, served on a toasted roll

CRAB CAKE BURGER 23.99
Topped with fresh jumbo lump crab meat with fresh provolone cheese and finished with our signature imperial sauce

BBQ SURF AND TURF BURGER 19.99
Black angus patty with BBQ shrimp, cheddar & crispy onion straws

MARYLAND CRABBY BURGER 19.99
Black angus burger with our signature crab dip and mixed cheeses

COMBINATION PLATTERS

Entrees are complete with two sides of your choice

- STEAK & CAKE** 44.99
12 oz. New York strip with our signature jumbo lump crab cake
- LAMB CHOPS & CAKE** 39.99
Lamb chops, seared to perfection, accompanied by our signature jumbo lump crab cake
- CAKE & SHRIMP** 34.99
Our 8 oz. crab cake and three fried jumbo shrimp
- STEAK & SHRIMP** 35.99
12 oz. New York strip and three jumbo shrimp
- RIBS & CAKE** 36.99
Half rack of ribs accompanied by our signature jumbo lump crab cake
- FILET & CAKE** 49.99
Queen of steaks meets the King of seafood, jumbo lump crab cake
- FRIED TRIO** 39.99
Jumbo shrimp, scallops and our signature jumbo lump crab cake
- BROILED SEAFOOD PLATTER** 43.99
Our jumbo lump crab cake, stuffed oyster, shrimp, scallops and a filet of flounder broiled in lemon butter sauce
- JEWELS OF THE SEA** 49.99
4 oz. cold water lobster tail, our signature jumbo lump crab cake, jumbo shrimp and scallops broiled to perfection, served with drawn butter
- SURF & TURF** 52.99
9 oz. cold water lobster tail paired with 10 oz. filet mignon
- LOBSTER & CAKE** 52.99
9 oz. cold water lobster tail paired with famous jumbo lump crab cake

CHICKEN ENTREES

DELISH VARIETY OF POULTRY DISHES

- CHICKEN PARMIGIANA** 19.99
Boneless chicken breast, breaded and pan fried then baked with marinara sauce and mozzarella cheese, served with spaghetti, tossed salad and garlic bread
- CHICKEN HIBACHI STIR-FRY** 19.99
Chicken breast tossed with a mix of vegetables: broccoli, sugar snap peas, water chestnuts, and red pepper strips in our own house made teriyaki sauce over rice, served with tossed salad
- CHICKEN CHESAPEAKE** 34.99
Chicken breast topped with our jumbo lump crab meat and finished with our signature imperial sauce, served with two sides
- CHICKEN CORDON BLEU** 20.99
Tender Chicken breast stuffed with ham and swiss cheese and topped with our tasty house made mushroom cream sauce, served with two sides
- CHICKEN MARSALA** 19.99
Fresh chicken medallions sautéed with fresh mushrooms and finished with a marsala wine sauce, served with a side of spaghetti, tossed salad and garlic bread

WINE

WHITE

- Pinot Grigio**, Ca’ del Sarto, Italy g 8/btl 29
- Pinot Grigio**, Santa Margherita, Italy btl 50
- Chardonnay**, Round Hill, CA g 8/btl 29
- Chardonnay**, Cline, CA g 10/btl 39
- Sauvignon Blanc**, Frenzy, New Zealand g 8/btl 29

RED

- Pinot Noir**, Avalon, CA g 8/btl 29
- Pinot Noir**, Firesteed, OR btl 39
- Merlot**, Grayson, CA g 8/btl 29
- Cabernet Sauvignon**, Bliss, CA g 8/btl 29
- Cabernet**, Buena Vista, CA g 10/btl 39
- Malbec**, Altos de las Hormigas, Argentina g 8/btl 29
- Chianti**, Lucignano, Italy g 9/btl 34

BUBBLES AND ROSE

- Peach Bellini** Cocktail, Italy, 250 ml 10
- Prosecco**, Tenuta Sant’ Anna, Italy 187 ml 9
- Sparkling Brut**, Le Grand Courtage, France btl 39
- Rose**, La Vieille Ferme, France g 8/btl 29

SWEET

- Riesling**, Bex, Germany g 8/btl 29
- Moscato**, La Romentica, Italy g 8/btl 29
- White Zinfandel**, Buehler, Napa Valley g 8/btl 29
- Sweet Red**, Brachetto La Romantica, Italy g 10/btl 39

FRESH FISH

Served with two side dishes

- SALMON** 23.99
- FLOUNDER** 23.99
- ROCKFISH** 29.99
- FRESH TUNA** 24.99
- ATLANTIC COD** 20.99

PASTA

All pasta entrees served with tossed salad and garlic bread

- CHESAPEAKE CRAB ALFREDO** 29.99
Fettucini alfredo topped with a 5oz. jumbo lump crab cake surrounded by PEI mussels
- FETTUCCINE ALFREDO** 15.99
Fettuccine tossed in our creamy alfredo sauce finished with parmesan cheese
add Chicken 19.99 | add Shrimp 22.99
add Shrimp and Scallops 23.99
- PASTA ALA FOTI** 15.99
Four cheese pasta, mozzarella, romano, parmesan and ricotta cheese tossed in our house made tomato sauce with penne pasta
add Chicken 19.99 | add Shrimp 22.99
- SEAFOOD ELLIE** 24.99
Jumbo shrimp, scallops, mussels and calamari sautéed in a roasted garlic marinara sauce served over linguini
- SEAFOOD ALA BAY** 26.99
Jumbo shrimp, scallops and crab meat sautéed in our Old Bay cream sauce, served over fettuccine
- SEAFOOD DIABLO** 27.99
Jumbo shrimp, scallops, clams and fresh crab meat sautéed in a spicy marinara sauce with Italian herbs served over rice or linguini
- SEAFOOD PARADISE** 27.99
Jumbo shrimp and crab meat sautéed in a “Pink” rose cream sauce served over penne pasta
- SHRIMP SCAMPI** 22.99
Sautéed in a bistro scampi sauce, served over rice or linguini
- HOMEMADE LASAGNA** 15.99
Homemade lasagna noodles layered with ground beef, mozzarella, provolone and ricotta cheese, topped with marinara sauce

CHEF’S SPECIALTIES

Served with a side salad

- JAMBALAYA** 23.99
New Orleans Staple with chicken, shrimp, and Andouille sausage, sautéed peppers onions, and mushrooms over rice or penne pasta
- CRABBY MAC & CHEESE** 24.99
Jumbo lump crab, bacon, cream cheese jalapeño sauce, cheddar and smoked gouda
- AUTHENTIC GREEK GYRO PLATTER** 18.99
Authentic sliced gyro served with Greek salad, roasted veggies, rice pilaf, 1 stuffed grape leaf with tzatziki sauce and pita bread
- GREEK CHICKEN SOUVLAKI PLATTER** 18.99
Two skewers of chicken marinated in Greek herbs, served with Greek salad, roasted vegetables, rice pilaf, one stuffed grape leaf with tzatziki sauce and pita bread
- YUCATAN TUNA & SHRIMP** 28.99
Fresh grilled blackened tuna and jumbo shrimp sautéed with chili-lime butter and caramelized pineapple sauce, topped with fresh jalapeños deglazed with tequila over Asian slaw and rice
- CHICKEN MAMA MIA** 20.99
Sautéed chicken breast topped with fresh spinach, sliced tomato and melted mozzarella cheese with penne pasta in a light-pink vodka sauce
- FISH AND CHIPS** 19.99
Natty Boh beer battered atlantic cod served with hand cut fries, tartar sauce and malt vinegar

BOTTLES OF BEER

DOMESTIC 4

- Budweiser**
- Bud Light**
- Bud Light Lime**
- Blue Moon**
- Coors Light**
- Michelob Ultra**
- Miller Light**
- Natty Boh**
- Sam Adams**
- Sam Adams**
- Seasonal**
- Yuengling**

IMPORT 5

- Corona**
- Corona Premier 90 cal**
- Heineken**
- Stella Artois**

CRAFT BEER 6

- Sierra Nevada Pale Ale**
- Dogfish Head 60 Minute IPA**
- Heavy Seas Loose Cannon Hop3**
- Angry Orchard Hard Cider**

FISH IS DELIVERED DAILY TO ENSURE FRESHNESS

- Your Choice of Preparation**
- TRADITIONAL** Broiled with lemon butter
- STUFFED** with Jumbo Lump Crab Imperial 16.99 (additional)
- MEDITERRANEAN** Traditionally broiled with fresh lemon vinaigrette, Greek herbs and roasted tomato
- YUCATAN** Roasted with a sweet chili-lime butter sauce, caramelized pineapple, topped with fresh jalapeños
- PARMESAN CRUSTED**
Baked and finished with lemon-lime butter
- ASIAN** Ginger soy glaze finished with sesame seeds
- NEW ORLEANS** Blackened, cajun butter sauce topped with a touch of pico de gallo

BUTCHER BLOCKS

STEAK, CHOPS AND RIBS THE DOCKS AWARD WINNING COLOSSAL CRAB CAKES

Entrees are complete with two sides of your choice

- THICK CUT N.Y. STRIP** (12 oz.) 26.99
- KING SIZE** (16 oz.) 34.99
Classic strip loin with lean, rich flavor, grilled to your liking
- SIGNATURE PRIME RIB** 32.99
Extra thick cut of aged beef, slowly roasted to preserve its natural juices, served with au jus and creamy horseradish
- FILET MIGNON** 29.99
10 oz. center cut, Queen of Steaks
- T-BONE** 26.99
22 oz. extra thick cut of aged beef, grilled to your liking
- PORTERHOUSE** 36.99
24 oz. char- grilled to your liking
- PORK CHOPS** 18.99
Tender pork chops, rubbed with our seasoning and grilled to your liking
- LAMB CHOPS** 30.99
Lean and tender baby lamb chops marinated and grilled to your liking
- BY THE DOCKS RIBS**
Half a Rack 17.99 | Full Rack 25.99
Meaty, slow roasted tender baby back ribs glazed in our house made BBQ sauce

ADD-ONS

- Single Stuffed Jumbo Shrimp MRKT
- 3 Jumbo Shrimp Fried Or Grill 10
- 5 oz. Lobster Tail MRKT
- Jumbo Lump Crab Cake MRKT

STEAK UPGRADES

- Sautéed Onions & Mushrooms 5
- A-1 Steak Sauce Demi-glace 5
- Sautéed mushrooms & A-1Steak Sauce
- Black and Blue 5
- Bacon and blue cheese sauce
- Chesapeake 19.99
- Jumbo lump crab imperial

CHOICE OF SIDES

- Apple Sauce • Cole Slaw • Potato Salad • Baked Potato
- Mashed Potatoes • House Cut Fries
- Rice Pilaf • Pickled Beets • Roasted Vegetables
- Creamed Spinach • Vegetable of the Day

ADD PREMIUM SIDES \$\$\$

- Loaded Baked Potato 2 • Grilled Asparagus 3
- House Salad 3 • Caesar Salad 3
- Greek Salad or Greek Village Salad 4

BEVERAGES

- Soft Drinks** 3.49
Coke, Diet Coke, Sprite, Mr. Pibb, Root beer, Ginger Ale, Lemonade, Raspberry Tea, Sweet Tea,
- Brewed Tea | Unsweetened Tea** 3.49
- Juices** no refills 4.99
Orange, Cranberry, Tomato, Grapefruit, Apple, Pineapple
- Milk** no refills 3.99
- Coffee** 3.49 | **Hot Tea** 3.49
- Hot Chocolate** no refills 3.49
- S.Pellegrino Sparkling Natural Mineral Water** (16oz) 3.99
- Saratoga Still Spring Water** 3.50

PLEASE NOTE: No Split Checks Allowed-One Check Per Table • 18% Gratuity Added to Parties of 5 or More

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. Tell your server if you have food allergies.